

CONN ~~8/13/852~~
S
43
.E22
no. 852

*Connecticut
Agricultural
Experiment
Station,
New Haven*

Better Nutrition in Connecticut

OPPORTUNITIES FOR EXPANDING
FRESH PRODUCE PRODUCTION
AND CONSUMPTION

Stephens, Fleming, Gacoin, and Bravo-Ureta

*Bulletin 852
January 1988*





ABOUT THE AUTHORS

George R. Stephens, Chief, Forestry & Horticulture
The Connecticut Agricultural Experiment Station, New Haven

John G. Fleming, Woodbury
Past Chairman, Commission on Connecticut's Future

Linda T. Gacoin, Nutritionist
Cooperative Extension Service
The University of Connecticut, Storrs

Boris E. Bravo-Ureta, Associate Professor
Agricultural Economics & Rural Sociology
The University of Connecticut, Storrs

SUMMARY

The relationship between the consumption of nutritious foods and profitable production of fresh fruits and vegetables in Connecticut was examined. A nutritious and healthful diet, emphasizing Connecticut-grown fresh fruits and vegetables, was proposed through a series of seasonal menus. Twenty-one vegetables and ten fruits were featured.

Current annual consumption of these selected items is about 225 pounds per person. Connecticut farmers could produce 20 to 100 percent of the annual consumption. Connecticut farmers now produce only about 40 percent of the fresh fruits and vegetables consumed in season. Producing the seasonal portion of this annual consumption would expand the area devoted to fresh produce in Connecticut by about 11 thousand acres.

If all Connecticut people adopted the proposed menu, however, seasonal consumption of the selected produce would expand nearly four times. Growing these crops in Connecticut could increase the acreage to 139 thousand, or nine times the 1982 acreage.

During 1985-87 the profitability or net return per acre for a farmer growing the produce ranged between \$127 and \$9324 per acre. Net income from the 1982 crop area was \$14.1 million. If all the current seasonal demand were grown on Connecticut farms, net income could increase about \$13 million. Adoption of the proposed diet by the entire Connecticut population, however, could increase net income \$103 million. Profitability, expansion of production and additional net income identify current and potential strategic opportunities for growing fresh produce.

CONN
S
43
.E22
no. 852

Better Nutrition in Connecticut

Opportunities for Expanding Fresh Produce Production and Consumption

STEPHENS, FLEMING, GACON, AND BRAVO-URETA

The economic success of food production and the availability of nutritious food are closely connected. Concerns about diet and health and changes in lifestyles have altered the demand for food and affected the markets for farmers. Farmers can recognize trends in demand, take advantage of opportunities for changed markets and promote locally-grown nutritious food. Consumers can benefit from locally-grown nutritious food. Working together farmers, nutritionists, food suppliers, and merchants can ensure the availability of appropriate foods for health and for profit (ECOP 1986).

For over a century, nutritionists have encouraged Americans to eat a healthful diet. The U.S. Department of Agriculture has developed and published dietary guidelines (Behlen and Cronin 1985). In 1977, the U.S. Senate Select Committee on Nutrition and Human Needs published the *Dietary Goals for the United States*, recognizing the detrimental effects of too much fat, sugar and salt. The goals outlined eating patterns that could reduce the risks of high blood pressure, heart disease, diabetes, and cancer (U.S. Senate 1977). Since 1977 the Dietary Goals have been modified as recognition and understanding of the diet and health relationship grew (USDHEW 1979, NAS 1982, Behlen and Cronin 1985, USDA 1985, USDHHS 1986).

Recent evidence indicates that American food consumption is moving closer to dietary recommendations (Bunch 1986, 1987, Harris 1986, Peterkin and Rizek 1986). For example, in the mid-1980s Americans ate less fat, more carbohydrates and more fruits and vegetables than during the mid-1970s. From 1965 to 1985 per

capita consumption of fresh vegetables increased a third and of fresh fruit a fifth (USDA 1987). Although the pattern of American food consumption is still short of current dietary recommendations, awareness of the diet and health relationship has grown. We have the opportunity to improve health and nutrition by providing specific suggestions for applying the principles of nutritional adequacy, variety in food choice, and moderation. Encouraging increased consumption of fruits and vegetables continues the present trend and is consistent with all dietary recommendations.

During 1985-87, the Commission on Connecticut's Future examined the opportunities and constraints in food facing our people as we approach the year 2000. With a process described as "Foresight" (Fleming 1986), the Commission, working with farmers, distributors, researchers, nutritionists, and consumers, developed the following goal:

"To assure the health and well-being of the citizens of Connecticut by improving the diets of our people and protecting the safety of our food; by promoting the prosperity of our farms and expanding the profits of our food and agricultural industry while preserving the landscape of our state."

Achieving this goal would satisfy a consumer demand for well-being as well as rekindle Connecticut's vital farming.

This report links nutrition and health to crop diversification and the preservation of profitable and successful farms. Evoked by the Commission on Connecticut's Future and written by staff of

The Connecticut Agricultural Experiment Station, New Haven, the Cooperative Extension Service, Storrs, and The University of Connecticut, Storrs, the report is published by The Station.

OBJECTIVES

The objectives of this study are to:

- 1) Propose nutritionally balanced menus that follow current dietary recommendations for health and incorporate fresh, Connecticut-grown fruits and vegetables;
- 2) Estimate fresh produce consumption in Connecticut with current and proposed diets;
- 3) Determine opportunities for growing fresh produce on Connecticut farms under current and proposed diets;
- 4) Estimate net income of farmers growing fresh produce in Connecticut for current and proposed diets; and
- 5) Discover opportunities for growing fresh produce profitably in Connecticut.

PROCEDURES

Seasonal Menus

Balanced menus that follow current USDA dietary recommendations and incorporate fresh, Connecticut-grown fruits and vegetables were developed (Gacoin 1988). A weekly menu was prepared for each month of the growing season in Connecticut, May through October, and for the winter. The menus feature the diverse Connecticut-grown fresh produce available during each month (CTDA 1985). The winter menu specifies meals and snacks for a week and includes fruits and vegetables that can be stored and used fresh during November through April. Although other Connecticut-grown foods, such as milk, eggs, beef, pork, and seafood, are included on the menus, the opportunities for production in Connecticut are not analyzed here.

The menus were designed to include the recommended daily number of servings of four basic food groups of the Daily Food Guide (USDA 1979) and follow the recent Pattern for Daily Food Choices (USDA 1986b). These two guides were developed to help consumers plan nutritionally balanced meals and snacks. In these guides, foods are grouped according to similar nutrient composition. Under each food grouping,

numbers and sizes of servings are suggested to meet nutrient needs of various age and sex categories. These needs are determined regularly by the Food and Nutrition Board of the National Academy of Sciences and published as the *Recommended Dietary Allowances*, or RDA (NAS 1980). Because the RDA contain recommendations for over 30 nutrients, the Daily Food Guide and the Pattern for Daily Food Choices simplify ensuring adequate nutrition.

The "Connecticut-grown" menus meet the recommendations for balanced nutrition for an adult female with an average level of activity. Since children and the elderly eat less, and adolescents and adult males eat more, we assumed the food intake of an adult female would represent average intake for the entire population.

The menus were analyzed for conformance to RDA (ESHA Research 1987) and generally meet at least two-thirds of the RDA for all nutrients. They are within the recommended calorie allowances for the reference person. The percentages of calories from protein, carbohydrate and fat also reflect current, accepted recommendations.

Each daily menu contains three meals and suggestions for at least one snack, following typical American habits. However, some foods, chosen for their seasonal availability and nutritional value, differ from typical patterns. Although the menus emphasize foods low in fat, sugar and salt and minimize consumption of processed and convenience foods, they do include some restaurant meals and fast foods to reflect current lifestyles in Connecticut. Individuals will, of course, depart from the menus by eating different amounts or types of foods. Nevertheless, the menus show how Connecticut-grown fruits and vegetables can be included in meals and snacks that meet the criteria of nutritional adequacy, variety and moderation.

Calculation of Potential Per Capita Intake from Proposed Seasonal Menus

The amounts for each meal were summed in common units to obtain a weekly total. For example, if a half cup of broccoli is eaten three times weekly, then the total broccoli for the week is 1.5 cups. The amount of each Connecticut-grown fruit or vegetable in the weekly menu was converted from such common

units as cups or pieces of fruit to pounds (USDA 1982, 1984). Monthly totals of fruits and vegetables available fresh during May through October and those normally stored and available fresh during November through April were the weekly amounts multiplied by 4.083 to convert from a weekly to a monthly basis. Seasonal totals were the sum of monthly totals.

Assumptions for Consumption, Production and Net Income in Connecticut

Our assumptions are: 1) The population remains constant at 3,154,000, the 1984 level; 2) The current consumption of fresh produce is the same as the national average; 3) The potential consumption of fresh produce reflects adoption of the proposed diet by the entire population; and 4) The yields, costs and returns per acre for fresh produce remain unchanged.

The following definitions will aid understanding of column headings in Tables 3-6.

Current Consumption and Supply

In Table 3, *current USA consumption* is the national average annual consumption in pounds per person in 1985 (USDA 1986a). The *current Connecticut supply* is the supply from Connecticut farms as a percent of supply from all sources. It includes availability during harvest, generally some portion of the period of May through October, and reasonable storage of items commonly stored. George Pauley of Stop and Shop estimated the annual cycle of availability and demand for fresh vegetables and fruits. The *current Connecticut seasonal consumption* is the estimated amount of fresh vegetables and fruits that would be consumed during times they could be produced or stored in Connecticut. It is the product of three items: 1985 current USA consumption, current Connecticut supply, and 1984 Connecticut population, 3,154,000 (USDC 1985).

Potential Connecticut Consumption and Change in Consumption

The *potential Connecticut consumption* is the amount of fresh vegetables and fruits that a person would eat, following the proposed diet. Although the menus emphasize fresh vegetables and fruits throughout the year, the calculated consumption is only for that portion of the year, generally May through October, when the items

could be available from Connecticut farms. Items commonly stored, such as potatoes, onions, winter squash, apples and pears, were considered available through at least a portion of the winter. The *potential Connecticut seasonal consumption* is the quantity of fresh fruits and vegetables that would be consumed in season if the entire population adopted the proposed diet. It is the product of potential Connecticut consumption and the 1984 Connecticut population. The *potential change* is simply the difference between potential seasonal consumption under the proposed diet and current seasonal consumption.

Current Opportunities for Farmers

In Table 4, *annual yield* was obtained from several sources in the following order: Bravo-Ureta et al 1985, Wilcock 1985, USDA 1986a, USDC 1984a,b, Lorenz and Maynard 1980, Castaldi 1987, Castaldi and Forshey 1986, Christensen 1982, and Johnson and Criner 1985. Where more than one crop of an item is grown annually the average yield per crop is shown. Douglas Stewart of Franklin, CT estimated mushroom yield and return. The *crop area* in 1982 was taken from the 1982 Census of Agriculture (USDC 1984a,b) for vegetables and small fruits in Connecticut. For tree fruits, the acreage of bearing trees was estimated by multiplying the total acreage reported by the ratio of bearing to total trees. The *current Connecticut seasonal crop area*, in acres, is the area needed to satisfy current seasonal demands for fresh fruits and vegetables. It is estimated by dividing current Connecticut seasonal consumption by average yield per acre. The *current additional crop area*, in acres, is simply the difference between the current Connecticut seasonal crop area and the 1982 crop area. It represents the additional acreage that could be planted and harvested to meet current demand. A negative value indicates that the actual 1982 crop area exceeded the current seasonal crop area needed; a negative value could arise from overproduction in 1982, export out of state, an underestimate of current Connecticut consumption, or an overestimate of annual yield.

Potential Opportunities for Farmers

The *potential Connecticut seasonal crop area*, in acres, would be required to produce the portion of vegetables and fruits harvested fresh or

stored and consumed as fresh. It is potential Connecticut seasonal consumption under the proposed diet divided by annual yield. The *potential additional crop area* is the difference between potential Connecticut seasonal crop area and the 1982 crop area.

Net Income for Farmers Producing for Current and Proposed Diets

In Table 5, *net return* is gross revenue per acre less variable and fixed production costs. Net returns were obtained from Connecticut enterprise budgets (Bravo-Ureta et al 1985), from Massachusetts process budgets (Wilcock 1985) amended by translating equipment and labor costs to Connecticut values, or from individual enterprise budgets for fruits (Castaldi 1987, Castaldi and Forshey 1986, Christensen 1982, Johnson and Criner 1985). The *income in 1982* is the product of 1982 crop area and net return. The *current Connecticut seasonal income* is the net income that could be obtained if all current seasonal consumption were produced on Connecticut farms. It is the product of current Connecticut seasonal crop area and net return. The *current additional income* is an estimate of additional net income for Connecticut farmers if all current consumption were produced by Connecticut farms. It is the difference between current Connecticut seasonal income and 1982 income. A negative value indicates that 1982 income is greater than current Connecticut seasonal income. This is caused by a negative net return, a loss, or negative current additional crop area. The *potential Connecticut seasonal income* is an estimate of net income for Connecticut farmers if they meet the demand of potential seasonal consumption caused by adoption of the proposed diet by the entire population. It is the product of potential Connecticut seasonal crop area and net return. The *potential additional income* is the difference between potential Connecticut seasonal income and 1982 income.

Identifying Current and Potential Strategic Opportunities for Farmers

To identify current and potential strategic opportunities for farmers we examined profitability, expansion and additional net income. Profitability is net return per acre; expansion is

additional acres; additional net income is the product of the first two, i.e., net return times additional acres.

RESULTS AND DISCUSSION

Diet and Nutrition

Proposed seasonal menus emphasizing fresh Connecticut-grown fruits and vegetables in season are in the Appendix. The menus and their dietary analyses are also published separately (Gacoin 1988). In addition to meeting current dietary guidelines, the menus on average meet at least two-thirds of the RDA for all nutrients. Foods in the fruit and vegetable group contain significant vitamins A and C, potassium, and fiber. The menu for a day in July is shown in Table 1 and its nutritional analysis is in Table 2. A variety of Connecticut-grown fresh fruits and vegetables is featured. Nutritionally, this sample menu falls within the dietary guidelines and meets at least 75 percent of RDA for 22 of 28 items listed. These proposed menus provide a nutritious diet and are also a foundation for profitable expansion of farming in Connecticut.

Consumption and Production of Fresh Produce with Current and Proposed Diets

Current USA annual consumption of the selected fresh vegetables and fruits in this study is about 225 pounds per person (Table 3). From the length of time fresh produce is available in the market and the time when it could actually be produced on Connecticut farms, we estimate that currently the supply from Connecticut farms ranges from a low of 20 percent for asparagus to 100 percent for mushrooms, cherries and raspberries. About 107 pounds or 47 percent of current annual consumption could be produced in season on Connecticut farms.

Potential seasonal consumption, 429 pounds per person, is nearly four times the current level. Adoption of the proposed diet, emphasizing fresh vegetables and fruits, by the entire Connecticut population would markedly increase seasonal consumption except for celery and lettuce (Table 3). It should be stressed that these estimates represent an upper limit. The actual consumption in the future, of course, is likely to lie somewhere between the potential and current.

TABLE 1--A PROPOSED MENU FOR A WEDNESDAY IN JULY EMPHASIZING CONNECTICUT-GROWN FRESH PRODUCE.¹

BREAKFAST	LUNCH	DINNER
CANTALOUPE (1/4 melon)	Fish filet sandwich (1)	Tabouleh & kidney
BLUEBERRY muffin (1)	French fries (small)	bean salad (3/4 cup)
Ricotta cheese (1/4 cup)	Low fat milk (1 cup)	SUMMER SQUASH, MUSHROOM &
Coffee, tea	Snack:	BROCCOLI stir fry (1 cup)
	PEACH (1)	CHERRY TOMATOES (1/2 cup)
		French bread (1 slice)
		Vanilla pudding (1/2 cup)

¹ Produce capitalized is Connecticut-grown.

TABLE 2--NUTRITIONAL ANALYSIS AND PERCENTAGE OF RECOMMENDED DAILY ALLOWANCES (RDA) FOR A PROPOSED MENU FOR A WEDNESDAY IN JULY (TABLE 1).

	Weight ¹	%RDA		Weight ¹	%RDA
Calories	1644 *	80	Pyridoxine-B6	1.29 mg	65
Protein	62.0 g	136	Cobalamin-B12	2.68 mcg	89
Carbohydrates	225 g**	75	Folacin	304 mcg	76
Dietary Fiber	27.8 g*	135	Pantothenic acid	5.37 mg*	77
Fat-Total	58.3 g**	85	Vitamin C	153 mg	255
Fat-Saturated	19.9 g**	87	Vitamin E	6.65	83
Fat-Mono	19.2 g**	84	Calcium	1108 mg	139
Fat-Poly	13.2 g**	58	Copper	1.52 mg*	61
Cholesterol	121 mg**	40	Iron	13.3 mg	74
Vit A-Carotene	710 RE+		Magnesium	331 mg	110
Vit A-Preformed	299 RE+		Phosphorus	1341 mg	168
Vitamin A-Total	1010 RE+	126	Potassium	3835 mg*	102
Thiamin-B1	1.39 mg	135	Selenium	142 mcg*	113
Riboflavin-B2	1.80 mg	146	Sodium	1762 mg*	80
Niacin-B3	17.1 mg	126	Zinc	8.60 mg	57

¹ g=grams; mg=milligrams; mcg=micrograms + RE=Retinol Equivalents

* Suggested values; within recommended ranges ** Dietary Goals

Weight: 2150 grams (75.8 oz); Water weight: 1786 grams

Calories from protein: 15%

Calories from carbohydrates: 54%

Calories from fats: 31%

Fiber=1 gram/100 kcal

TABLE 3--FRESH PRODUCE CONSUMPTION IN CONNECTICUT UNDER CURRENT AND PROPOSED DIETS.

	Current			Potential		
	USA Consum lb/cap	CT Supply %	CT Seasonal ton	CT Consum lb/cap	CT Seasonal ton	Change Consum ton
VEGETABLES						
Asparagus	0.5	20	158	6.5	10250	10092
Snap Beans	0.5	27	215	4.1	6492	6277
Broccoli	2.9	33	1524	10.7	16913	15388
Cabbage	4.7	38	2779	4.5	7175	4396
Carrots	7.6	33	3995	5.6	8883	4888
Cauliflower	2.2	36	1262	4.3	6833	5572
Celery	7.4	27	3183	1.1	1708	-1474
Sweet Corn	7.7	41	4968	21.2	33484	28516
Cucumbers	2.2	28	976	7.6	12027	11051
Eggplant	0.2	33	105	2.6	4100	3995
Lettuce	25.5	44	17873	10.2	16059	-1814
Mushrooms	2.0	100	3154	10.2	16059	12905
Onions	19.4*	58	17846	16.5	25967	8121
Peas, Grn & Snap	0.0	21	7	13.0	20500	20494
Green Peppers	1.9	25	749	4.8	7517	6768
Potatoes	64.1	66	66337	45.3	71410	5072
Pumpkins	4.0 ^u	82	5161	9.4	14760	9599
Spinach	0.2	25	59	7.6	11959	11899
Summer Squash	0.5	35	273	7.1	11139	10866
Winter Squash	NA	82		16.7	26309	26309
Tomatoes	15.8	25	6229	31.8	50226	43997
SUBTOTAL	169.3			240.8		
FRUITS						
Apples	17.9	70	19760	48.8	76911	57151
Apples for Juice	19.4			47.6	75147	75147
Cherries	0.5	100	789	1.1	1708	920
Peaches	3.9	32	1968	16.2	25625	23657
Pears	3.0	78	3690	29.2	46126	42436
Plums	0.2	75	237	2.4	3758	3522
Blueberries	0.2	82	258	6.1	9567	9309
Raspberries	0.5 ^u	100	789	2.3	3588	2799
Strawberries	3.2	25	1262	10.7	16913	15651
Cantaloupes	6.5	24	2460	14.4	22721	20261
SUBTOTAL	55.3			178.9		
TOTAL	224.6			419.6		

* = less than 0.1 lb/person

^u = undocumented

Generally, Connecticut produces far less fresh produce than it consumes seasonally (Table 4). Notable exceptions, i.e. surpluses, occurred in 12 of 31 items. These may be only apparent surpluses caused by overproduction in 1982, an overestimate of yield, an underestimate of current Connecticut consumption, or export out of state. For example, snap beans and mushrooms are currently exported, and consumption of strawberries and sweet corn may be underestimated. About 6400 acres produce these apparent surpluses. Nevertheless, if we disregard the apparent surpluses, nearly 11,000 or 73 percent more acres of cropland would be needed to supply current Connecticut seasonal consumption. Even more striking, adoption of the proposed diet by the entire population of Connecticut would require nearly 139,000 acres or nine times the 15,700 acres used in 1982.

Currently, opportunities to expand production of many fruits and vegetables exist. Although the total acreage required for current fresh produce consumption could easily be obtained from existing farmland, one must ask if land is available for a nine-fold expansion. Surprisingly, in 1982 Connecticut prime farmland exceeded land in crops by 150,000 acres, and prime plus important farmland exceeded land in crops by 339,000 acres (Waggoner 1986). Thus, availability of suitable farmland should be no deterrent to agricultural expansion.

Net Income for Farmers Producing for Current and Proposed Diets

In 1982 net income from the selected fresh produce was estimated to be about \$14.1 million (Table 5). Net returns were not available for asparagus, carrots, celery, cherries, and plums. Published values suggest that cantaloupes would be produced at a loss (Bravo-Ureta et al 1985). Because average yields of apples, peaches and pears are low the net return for apples is low and for peaches and pears net return is negative. Higher yields would greatly increase net return for all three fruits (Castaldi and Forshey 1986, Castaldi 1987). Other negative current additional income figures resulted from the negative values of current Connecticut additional crop area (Table 4), i.e. the apparent surpluses caused the negative current additional income. If we consider only those crops with positive additional income,

current additional net income of about \$13 million could be realized if enough Connecticut acres were harvested to supply the current seasonal consumption.

If the proposed diet were adopted by the entire Connecticut population, potential seasonal income would become more than eight times the 1982 income. The marked increases in consumption would erase the apparent surpluses of 1982 and make those values positive for potential additional income.

Current and Potential Strategic Opportunities for Farmers

As the previous discussion indicates, Connecticut has prime farmland available, current consumption of fresh produce exceeds current production, and adoption of the proposed great increase in fresh produce consumption would greatly increase demand for fresh vegetables and fruits. Where are the strategic opportunities for farming?

We have selected the current and potential strategic opportunities according to the criteria of profitability for a farmer, expansion to additional acres and additional net income for Connecticut (Table 6). Additional net income combines profitability and expansion. For current strategic opportunities we chose a criterion of: 1) More than \$1,000 per acre net return; or 2) More than 500 acres expansion to satisfy current consumption; or 3) More than \$200,000 current additional net income for Connecticut farmers.

Current profitability: Sixteen crops, twelve vegetables and two fruits, meet or exceed the criterion of \$1000 minimum net return (Table 6). Although net return can be higher for fruit than for vegetables, the higher establishment costs and longer time to achieve full fruit production prevents the flexibility of land use available with annual crops.

Current expansion: Only four vegetables and three fruits have current opportunity to expand more than 500 acres. Ironically, the acreage of potatoes, with the greatest opportunity for additional acres, has recently decreased sharply. Pests and low net return have made this crop unattractive in Connecticut. Although a demand for pears and cantaloupes exists, our data suggest that they would be grown at a loss at current yields.

TABLE 4--PRODUCTION OPPORTUNITIES FOR FRESH PRODUCE IN CONNECTICUT UNDER CURRENT AND PROPOSED DIETS.

PRODUCE	Current				Potential	
	Annual	1982	CT	Additional	CT	Additional
	Yield lb/A	Crop Area Acres	Seasonal Acres	Crop Area Acres	Seasonal Acres	Crop Area Acres
VEGETABLES						
Asparagus	2500	35	126	91	8200	8165
Snap Beans	4500	947	96	-851	2885	1938
Broccoli	4400	41	693	652	7688	7647
Cabbage	22000	370	253	-117	652	282
Carrots	25400	45	315	270	699	654
Cauliflower	17025	117	148	31	803	686
Celery	54200		117	117	63	63
Sweet Corn	10000	3957	994	-2963	6697	2740
Cucumbers	12060	255	162	-93	1995	1740
Eggplant	9900	83	21	-62	828	745
Lettuce	15000	100	2383	2283	2141	2041
Mushrooms	186487	112	34	-78	172	60
Onions	37500	8	952	944	1385	1377
Peas, Grn & Snap	3750	46	4	-42	10934	10888
Green Peppers	11200	375	134	-241	1342	967
Potatoes	25000	1785	5307	3522	5713	3928
Pumpkins	18000	287	573	286	1640	1353
Spinach	6650	70	18	-52	3597	3527
Summer Squash	19950	578	27	-551	1117	539
Winter Squash	10800				4872	4872
Tomatoes	16200	516	769	253	6201	5685
SUBTOTAL *		9727	13125	8450	69623	59896
FRUITS						
Apples	12828	4238	3081	-1157	11991	7753
Apples for Juice	12828				11716	11716
Cherries	4768	18	331	313	717	699
Peaches	5421	606	726	120	9454	8848
Pears	7826	345	943	598	11788	11443
Plums	2560	25	185	160	2936	2911
Blueberries	2388	163	216	53	8012	7849
Raspberries	1948	28	810	782	3683	3655
Strawberries	9000	499	280	-219	3758	3259
Cantaloupes	8300	57	593	536	5475	5418
SUBTOTAL *		5979	7164	2561	69531	63552
TOTAL *		15706	20289	11011	139154	123448

* Positive values only

TABLE 5--NET INCOME FROM FRESH PRODUCE IN CONNECTICUT UNDER CURRENT AND PROPOSED DIETS.

PRODUCE			Current		Potential	
	Net	1982	CT	Additional	CT	Additional
	Return	Net Inc	Seasonal	Net Inc	Seasonal	Net Inc
	\$/Acre	\$1000	\$1000	\$1000	\$1000	\$1000
VEGETABLES						
Asparagus	NA					
Snap Beans	732	693	70	-623	2112	1419
Broccoli	440	18	305	287	3383	3365
Cabbage	944	349	239	-111	616	266
Carrots	NA					
Cauliflower	1227	144	182	38	985	841
Celery	NA					
Sweet Corn	872	3451	866	-2584	5840	2389
Cucumbers	2041	520	330	-190	4071	3550
Eggplant	942	78	20	-58	780	702
Lettuce	1330	133	3169	3036	2848	2715
Mushrooms	9324	1044	315	-729	1606	562
Onions	2309	18	2198	2179	3198	3179
Peas, Grn & Snap	1156	53	4	-49	12639	12586
Green Peppers	1289	483	172	-311	1730	1247
Potatoes	675	1205	3582	2377	3856	2651
Pumpkins	1224	351	702	351	2007	1656
Spinach	2022	142	36	-106	7272	7131
Summer Squash	2433	1406	67	-1340	2717	1311
Winter Squash	1117				5442	5442
Tomatoes *	1947	1005	1497	493	12073	11068
SUBTOTAL		11094	13755	8761	73174	62080
FRUITS						
Apples	127	538	391	-147	1523	985
Apples for Juice	NA					
Cherries	NA					
Peaches	-1454	-881	-1056	-175	-13746	-12865
Pears	-1771	-611	-1670	-1059	-20876	-20265
Plums	NA					
Blueberries	560	91	121	30	4487	4396
Raspberries	5666	159	4587	4428	20870	20711
Strawberries	4450	2221	1248	-973	16725	14504
Cantaloupes *	-225	-13	-133	-121	-1232	-1219
SUBTOTAL		3009	6347	4458	43604	40596
TOTAL *		14103	20102	13219	116778	102676

* Positive values only

TABLE 6--CURRENT AND POTENTIAL STRATEGIC OPPORTUNITIES FOR FRESH PRODUCE PRODUCTION IN CONNECTICUT.

PRODUCE	Current			Potential	
	Net Return \$/A	Additional Crop Area Acres	Additional Net Income \$1000	Additional Crop Area Acres	Additional Net Income \$1000
VEGETABLES					
Asparagus				8165	
Snap Beans					1419
Broccoli		652	287	7647	3365
Cabbage					
Carrots					
Cauliflower	1227				
Celery					
Sweet Corn				2740	2389
Cucumbers	2041				3550
Eggplant					
Lettuce	1330	2283	3036	2041	2715
Mushrooms	9324				
Onions	2309	944	2179		3179
Peas, Grn & Snap	1156			10888	12586
Green Peppers	1289				1247
Potatoes		3522	2377	3928	2651
Pumpkins	1224		351		1656
Spinach	2022			3527	7131
Summer Squash	2433				1311
Winter Squash	1117			4872	5442
Tomatoes	1947		493	5685	11068
SUBTOTAL		7401	8723	49491	59708
FRUITS					
Apples				7753	
Apples for Juice				11716	
Cherries					
Peaches				8848	
Pears		598		11443	
Plums				2911	
Blueberries				7849	4396
Raspberries	5666	782	4428	3655	20711
Strawberries	4450			3259	14504
Cantaloupes		536		5418	
SUBTOTAL		1915	4428	62854	39611
TOTAL		9316	13151	112345	93319

Current = Net return greater than \$1,000/A; Additional crop area greater than 500 A; Additional net income greater than \$200,000.

Potential = Additional crop area greater than 2,000 A; Additional net income greater than \$1,000,000.

Current additional net income: Six vegetables and one fruit exceed the minimum criterion for additional net income, \$200,000.

Some of the crops meet the criterion because of current expansion and some because of profitability. For example, broccoli, with a modest net return of \$440 per acre (Table 5), currently has opportunity to expand 652 acres (Table 4). This expansion would bring \$287,000 in current additional net income.

For potential strategic opportunities we changed two of the criteria: 1) net return remained more than \$1,000 per acre; 2) expansion to satisfy potential consumption increased to more than 2000 acres; 3) potential additional net income for Connecticut farmers increased to more than \$1 million.

Potential profitability: We assumed no change in net return. Therefore, current and potential profitability remain the same.

Potential expansion: Adoption of the proposed diet would provide increased opportunities for agricultural expansion. Potential additional area would increase for all crops (Table 4). Nine vegetables and eight fruits could each expand more than 2000 acres. Asparagus, sweet corn, peas, spinach, winter squash, apples, peaches, plums, blueberries, and strawberries would be added to the list of current opportunities (Table 6).

Potential additional net income: At least \$1 million in potential additional net income would be realized by 14 vegetables and three fruits. Snap beans, cucumbers, peppers, and summer squash would be added to the list of current opportunities (Table 6). Increased vegetable production on 49,000 additional acres would yield \$59.7 million in additional net income. Similarly, fruit production on 63,000 additional acres would yield \$39.6 million in additional net income to farmers.

The criteria each serve different interests; opportunities by one criterion are not necessarily opportunities by another. Profitability is of interest to the individual farmer. Currently and potentially, mushrooms, raspberries and strawberries offer the highest net returns. Expansion suggests what will happen to the landscape. Currently, potatoes, lettuce and onions have greatest opportunity; potentially, apples for juice, pears and peas loom large. Additional

income affects the economy of the state. Currently, raspberries, lettuce and potatoes would bring the greatest additional net income; potentially, raspberries show promise.

Unfortunately, the criteria cannot be used in isolation. For example, mushrooms have a very high profitability, but no opportunity to expand currently and little potentially. Apples for juice have great potential for expansion, but farmers probably cannot afford to grow apples for that purpose alone. Juice and cider are currently made from culls. On balance, additional income is likely the best criterion to identify strategic opportunities. Although attractive niches exist for many crops, the combination of net return and expanded acreage shows where the greatest number of farmers could participate profitably.

CONCLUSION

The calculations and the opportunities discovered are founded on the following suppositions: Our assumptions of constant population, yield and net return, which affect demand, production and opportunities. Our assumption of the availability of labor and the will of the farmers to toil and take risks. Our assumption of a continued trend towards a more nutritious and healthful diet and the eventual adoption of the proposed diet by the entire population.

To conclude, it seems appropriate to adopt a goal rather than forecast a trend. Thus, we restate the goal of the Commission on Connecticut's Future: "To assure the health and well-being of the citizens of Connecticut by improving the diets of our people and protecting the safety of our food; by promoting the prosperity of our farms and expanding the profits of our food and agricultural industry while preserving the landscape of our state."

This goal seems one all would desire, and clearly, adoption of the menus and growing the produce in Connecticut are means to that goal. To meet current demand farmers could harvest 11,000 additional acres and realize \$13 million in additional net income. Adoption of the proposed menus would increase the seasonal consumption of fresh fruits and vegetables four times. Demand created would require 123,000 additional acres

and yield \$103 million in additional net income for Connecticut farmers. Farmers would benefit from a more than eight-fold increase in production and net income, and farm fields would continue in the Connecticut landscape.

ACKNOWLEDGMENTS

We acknowledge the helpful contributions, discussion or review of this report by K.B. Andersen, J. Gussow, K.L. Knox, D.J. Lescoe, E. Pagoulatos, G. Pauley, and P.E. Waggoner.

LITERATURE CITED

- Behlen, P.M. and F.J. Cronin. 1985. Dietary recommendations for healthy Americans summarized. U.S. Dept. Agr. Family Economics Review (3) pp. 17-24.
- Bravo-Ureta, B.E., H.V. Feuglein and R.A. Ashley. 1985. Enterprise budgets for vegetable crops. Coop. Ext. Svc., Univ. Conn., Storrs. Bull. 85-23.
- Bunch, K.L. 1986. Consumption trends favor fresh, lowfat, and sweet. U.S. Dept. Agr., Econ. Res. Svc. National Food Review NFR-32 (Winter) pp. 1-5.
- Bunch, K.L. 1987. Food consumption, prices, and expenditures—1985. U.S. Dept. Agr., Econ. Res. Svc. Statistical Bull. No. 749.
- Castaldi, M. 1987. The cost of establishing and producing peaches and pears in the Hudson Valley of eastern New York. Coop. Ext. Svc., Cornell Univ., Ithaca.
- Castaldi, M. and C.G. Forshey. 1986. A survey of the cost of growing and harvesting apples in eastern New York in 1986. Coop. Ext. Svc., Cornell Univ., Ithaca.
- Christensen, R.L. 1982. Estimating costs and returns for small scale blueberry production. Coop. Ext. Svc., Univ. Mass., Amherst.
- CTDA. 1985. Connecticut grown marketing directory. Conn. Dept. Agr., Marketing Div., Hartford, CT.
- ECOP. 1986. Food and nutrition: The link between health and agriculture, directions for the Cooperative Extension System. Extension Committee on Organization and Policy, Extension Service, USDA, and Cornell Cooperative Extension. December 1986. Media services, Cornell Univ., Ithaca, NY.
- ESHA Research. 1987. The food processor II, Nutritional analysis system. ESHA Research, Salem, OR.
- Fleming, J.G. 1986. New Thinking and Lessons from Future Projects (FORESIGHT—A Process for Shaping the Future). World Future Society, Future Focus 1986 Conference, July 14, 1986, New York, NY.
- Gacoin, L.T. 1988. Connecticut grown: Menus for health. Coop. Ext. Svc., Univ. Conn., Storrs. (In preparation).
- Harris, S.S. 1986. What Americans are eating. Remarks at USDA/FDA Journalists' Conf., New York, NY and Los Angeles, CA. October/November 1986.
- Johnson, K.A. and G.K. Criner. 1985. Economic analysis of a pick-your-own raspberry operation in Maine. Univ. Maine, Orono. ARE 373.
- Lorenz, O.A. and D.N. Maynard. 1980. Knott's handbook for vegetable growers. 2nd ed. John Wiley and Sons, New York.
- NAS. 1980. Recommended dietary allowances. 9th Rev. ed. National Academy of Sciences, Committee on Dietary Allowances, Food and Nutrition Board. Washington, D.C.
- NAS. 1982. Diet, nutrition and cancer. National Academy of Sciences, Committee on Diet, Nutrition, and Cancer. National Academy Press, Washington, D.C.
- Peterkin, B.B. and R.L. Rizek. 1986. Diets of American women: Looking back nearly a decade. U.S. Dept. Agr., Econ. Res. Svc. National Food Review. NFR-34 (Summer) pp. 12-15.
- USDA. 1979. Food. U.S. Dept. Agr. Home and Garden Bull. No. 228.
- USDA. 1982. Composition of foods: Raw, processed, prepared. 9-Fruits and fruit juices. U.S. Dept. Agr. AH-8.
- USDA. 1984. Composition of foods: Raw, processed, prepared. 11-Vegetables and vegetable products. U.S. Dept. Agr. AH-8.

- USDA. 1985. Nutrition and your health: Dietary guidelines for Americans. 2nd ed. U.S. Dept. Agr. Home and Garden Bull. No. 232.
- USDA. 1986a. Agricultural Statistics 1986. U.S. Dept. Agr. U.S. Govt. Printing Off., Washington, D.C.
- USDA. 1986b. Nutrition and your health, Dietary guidelines for Americans, Eat a variety of foods. U.S. Dept. Agr. Home and Garden Bull. No. 232-1.
- USDA. 1987. National food review yearbook 1987. U.S. Dept. Agr., Econ. Res. Svc. National Food Review NFR-37.
- USDC. 1984a. Census of agriculture. Vol. 1, Part 7, CT State and county data. U.S. Dept. Commerce. U.S. Govt. Printing Off., Washington, D.C.
- USDC. 1984b. Census of agriculture. Vol. 1, Part 51, U.S. Summary and state data. U.S. Dept. Commerce. U.S. Govt. Printing Off., Washington, D.C.
- USDC. 1985. Statistical abstract of the United States 1986. U.S. Dept. Commerce. U.S. Govt. Printing Off., Washington, D.C.
- USDHEW. 1979. Healthy people: The Surgeon General's report on health promotion and disease prevention. U.S. Dept. Health, Education and Welfare, Public Health Service. DHEW(PHS) Publ. No. 79-55071.
- USDHHS. 1986. Diet, nutrition and cancer prevention: The good news. U.S. Dept. Health and Human Services, National Institutes of Health. NIH Publ. No. 87-2878.
- US Senate. 1977. Dietary goals for the United States. Select Committee on Nutrition and Human Needs. U.S. Govt. Printing Off., Washington, D.C.
- Waggoner, P.E. 1986. The distribution of people and crops across the land of Connecticut. Conn. Agr. Exp. Sta., New Haven. Bull. 838.
- Wilcock, D.C. 1985. Vegetable budgets 1985. Coop. Ext. Svc., Univ. Mass., Amherst.

TABLE A-1.

A PROPOSED MENU

FOR MAY

EMPHASIZING

CONNECTICUT-GROWN

FRESH PRODUCE.

Produce Featured:

APPLE JUICE,

ASPARAGUS

BROCCOLI

LEEKs,

LETTUCE

MUSHROOMS

POTATOES

RHUBARB,

SPINACH,

STRAWBERRIES

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon,

t=teaspoon

SUNDAY

BREAKFAST

Eggs Benedict (2 eggs,

1 English muffin

Hollandaise sauce

1/4 c)

STRAWBERRIES (1/2 c)

Coffee, tea

MONDAY

Hot wheat cereal

(3/4 c)

Raisins (2 T)

Low fat milk (1 c)

Orange juice (3/4 c)

Coffee, tea

TUESDAY

Oatmeal muffin with

walnuts (1)

Cottage cheese

(1/2 c)

APPLE JUICE (3/4 c)

Coffee, tea

LUNCH

SPINACH, early LETTUCE

& MUSHROOM salad

(1-1/2 c)

Creamy garlic

dressing (1 T)

Whole wheat Bread

(2 sl)

Tuna in water (2 oz)

Low fat milk (1 c)

Monterey Jack

cheese (1 oz)

Whole grain

crackers (4)

Cole slaw (1/3 c)

Low fat milk (1 c)

Gingerbread (2" sq)

Beef tacos (2)

Raw carrot (1)

Low fat milk (1 c)

Snack:

STRAWBERRIES

(1/2 c)

DINNER

Broiled scallops

(3 oz) with lemon

Baked POTATO (1)

Steamed BROCCOLI

(3/4 c)

French Bread (1 sl)

Low fat milk (1 c)

Vanilla cookie (1)

Pineapple chunks

(1/2 c)

Stir fry chicken

(3 oz) with

MUSHROOMS (1/4 c)

& cashews (2 T)

Rice (3/4 c)

Steamed ASPARAGUS

(3/4 c)

Tea

Snack:

Vanilla Ice Cream

(1/2 c)

STRAWBERRIES (1/2 c)

LEEK & POTATO Soup

(1-1/2 c)

Corn bread (2" sq)

Kidney & pinto bean

salad (1/2 c)

Low fat milk (1 c)

Snack:

Rye bread (1 sl)

Peanut butter (1 T)

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
Granola (1/4 c) mixed with yogurt (1/2 c)	Whole grain bagel (1) Peanut butter (2 T) Low fat milk (1 c)	Bran cereal (1 oz) Banana (1/2) Grapefruit juice (1/2 c)	SPINACH quiche (1/8 pie) APPLE JUICE (3/4 c) English muffin (1/2)
Whole wheat toast (1 sl)	Orange (1) Coffee, tea	Low fat milk (1 c) Coffee, tea	Coffee, tea
Cranberry juice (3/4 c)			
Coffee, tea			
LUNCH			
Early LETTUCE salad (1 c) with cooked chicken (2 oz), Swiss cheese (1 oz) French dressing (1T)	Tuna sandwich on rye (1) Celery (1 stalk) Low fat milk (1 c) STRAWBERRIES (1/2 c)	Split pea soup (1 c) French bread (2 sl) Brie cheese (1 oz) Raw carrot (1)	Cottage cheese (3/4 c) Peaches (1/2 c) Almonds (1 T) Whole grain crackers (4)
Pumpernickel bread (2 sl)		Snack: Low fat milk (1 c)	Snack: Low fat milk (1 c)
Low fat milk (1 c)		Date & nut bread (1 sl)	
Carrot cake (2" sq)			
DINNER			
Linguini (3/4 c) Clam sauce (1/2 c) Steamed SPINACH (3/4 c)	Braised liver & onions (3 oz liver & 1/4 onion) Mashed POTATOES (1/2 c)	Baked fish creole (3 oz fish with onion, pepper & tomato) Brown rice (3/4 c) Steamed ASPARAGUS (3/4 c)	Shishkebab (2) Lamb (4-6 cubes) Pepper (1/2) Onion (1/4) MUSHROOMS (6) Baked POTATO (1) Tossed salad (1-1/2 c)
Italian bread (1 sl) Pear (1)	GARDEN SALAD (1 c) Whole wheat bread (2 sl)	RHUBARB pie (1 sl) Low fat milk (1 c)	SPINACH & LETTUCE blue cheese dressing (1 T) Rye bread (2 sl) STRAWBERRIES (1/2 c)
Snack: Low fat milk (1 c)	Low fat milk (1 c) Snack: APPLE (1)		

TABLE A-2.	SUNDAY	MONDAY	TUESDAY
A PROPOSED MENU FOR JUNE EMPHASIZING CONNECTICUT-GROWN FRESH PRODUCE.	BREAKFAST SPINACH omelet (2 eggs, 1/2 c SPINACH) Whole wheat English muffin (1) APPLE JUICE (3/4 c) Coffee, tea	Cold whole grain cereal (1 oz) STRAWBERRIES (1/2 c) Low fat milk (1 c) Coffee, tea	French toast (2) Spiced RHUBARB sauce (1/4 c) Low fat milk (1 c) Coffee, tea
Produce Featured: APPLE JUICE ASPARAGUS	Snack: BERRIES (1/2 c)		
BROCCOLI CABBAGE CAULIFLOWER CHARD CHIVES LETTUCE MUSHROOMS ONIONS PEAS RADISH RHUBARB SPINACH	LUNCH Fish Chowder with Potatoes & ONIONS Spring green salad with fresh CHIVES, CABBAGE & baby LETTUCE (1-1/2 c) Italian dressing (1 T) Corn bread (2" sq) RHUBARB crisp (1/3 c) Low fat milk (1 c)	Bean chowder with cheese (1 c) Tossed salad with fresh LETTUCE, ONIONS, RADISHES, SPROUTS, CABBAGE (1 c) French dressing (1 T) Pumpernickle bread (1 sl) Low fat milk (1 c)	Chicken (2 oz) Sandwich on whole grain roll, mayonnaise, LETTUCE (1/4 c) Raw BROCCOLI (1/2 c) Orange juice (1 c) Snack: Low fat milk (1 c) Peanut butter cookie (1)
SPROUTS STRAWBERRIES SUMMER SQUASH	DINNER Cheese & MUSHROOM Pizza (2 sl) Carrot sticks (1 carrot) Oatmeal cookie (1) Low fat milk (1 c) Snack: Hearty Rye crackers (2)	Chicken Cacciatore (3 oz chicken) Brown rice (1/2 c) Fresh PEAS (1/2 c) Italian Bread (1 sl) STRAWBERRY shortcake (1/2 c) Low fat milk (1 c) Snack: APPLE JUICE (3/4 c)	Braised bay scallops (4 oz) w/lemon Spinach noodles (1/2 c) Steamed fresh ASPARAGUS (5 spears) Marinated MUSHROOMS & CHIVES (1/2 c) Sourdough roll (1) Plain yogurt with FRESH FRUIT (1/2 c)

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
Low fat yogurt (1 c)	Bran muffin (1)	Oatmeal (3/4 c)	Waffles (2)
Fresh FRUIT (1/2 c)	Low fat cottage	Raisins (2 T)	STRAWBERRIES (1/2 c)
Raisin Bagel (1)	cheese (1/4 c)	Low fat milk (1 c)	MAPLE SYRUP (2 T)
Coffee, tea	Banana (1)	Grapefruit (1/2)	Low fat milk (1 c)
	Orange juice (3/4 c)	Coffee, tea	Coffee, tea
	Coffee, tea		
LUNCH			
Hard-cooked egg (1)	Tuna salad sandwich	Low fat vanilla	Chef's salad (2 c)
SPINACH, MUSHROOM,	on a hard roll with	yogurt mixed with	CABBAGE,
& CABBAGE SALAD	LETTUCE (2 leaves)	sunflower seeds,	ROMAINE LETTUCE,
(1 c)	Raw CAULIFLOWER	nuts, peanuts	SPINACH,
Italian dressing	(1/2 c)	(1 c)	RADISH, GREEN ONION,
(1 T)	Low fat milk (1 c)	Bagel (1)	CELERY, CAULIFLOWER,
Rye crackers (3)	APPLE (1)	Carrot sticks	cheese (1 oz)
Orange (1)		(1 carrot)	ham (1 oz), 1 egg
		APPLE JUICE (3/4 c)	blue cheese dressing
			(1 T)
Snack:		Snack:	Whole wheat bread
Oatmeal cookie (1)		Cheddar cheese	(2 sl)
		(1 oz) & FRUIT	Pineapple chunks
			(1/2 c)
DINNER			
Scalloped POTATOES	Chinese hot & sour	Poached fresh fish	Restaurant Menu:
with ham (2 oz),	soup w/ SNAP PEAS	(4 oz) with	SPINACH soup (1 c)
ONIONS & Swiss	& SWISS CHARD (1 c)	MUSHROOMS & CHIVES	Veal (4 oz) w/lemon
cheese (1 c)	Pork (3 oz) &	Steamed SNAP PEAS	Fresh ASPARAGUS
Steamed BROCCOLI	BROCCOLI (2/3 c)	(3/4 c)	(5 spears)
(2/3 c)	stir fry (1 c)	Boiled potato (1)	Spaghetti & sauce (1 c)
Whole wheat biscuits	Rice (1/2 c)	Carrot cake (2" sq)	Italian bread (2 sl)
(2 small)	Fortune cookie (1)	Low fat milk (1 c)	Red wine (1 glass)
Low fat milk (1 c)	Tea		BERRIES & ice cream
		Snack:	(1/2 c each)
Snack:	Snack:	Popcorn (1 c)	Coffee
Applesauce (1/2 c)	Low fat milk (1 c)		
	Rye crackers (2)		
	Peanut butter (1 T)		

TABLE A-3.	SUNDAY	MONDAY	TUESDAY
A PROPOSED MENU FOR JULY EMPHASIZING CONNECTICUT-GROWN FRESH PRODUCE.	BREAKFAST BROCCOLI (1/4 c) omelet (2 eggs) Rye toast (1 sl) STRAWBERRIES (1/2 c) Coffee, tea	Unsweetened cold cereal (1 oz) BLUEBERRIES (1/2 c) Orange juice (3/4 c) Low fat milk (1 c) Coffee, tea	Low fat yogurt (3/4 c) RASPBERRIES (1/2 c) Oatmeal bread (2 sl) Coffee, tea
Produce Featured:	LUNCH		
APPLE JUICE	Low fat cottage cheese	Roast beef sandwich	Pasta salad with
BLUEBERRIES	with CHIVES (3/4 c)	(2 oz beef, 2 sl	FRESH VEGETABLES
BROCCOLI	Sliced TOMATO (1)	whole wheat bread,	(1-1/2 c)
CABBAGE	Wheat thins (6)	LETTUCE, mayo)	Cheddar cheese (1 oz)
CANTALOUPE	APPLE JUICE (3/4 c)	CUCUMBER & yogurt	Sesame crackers (4)
CAULIFLOWER	Snack:	salad (1/2 c)	STRAWBERRIES (1/2 c)
CHERRIES	Iced Tea	FRESH CHERRIES	APPLE JUICE (1/2 c)
CUCUMBERS	Oatmeal cookie (1)	Snack:	Snack:
GREEN BEANS		Raw SUMMER SQUASH	Low fat milk (1 c)
LETTUCE		(1/2 c)	
MUSHROOMS	DINNER		
ONIONS	Broiled swordfish	Spicy red beans &	Baked chicken
PEACHES	(3 oz)	rice (1 c)	breast (3-1/2 oz)
PEAS	Brown rice (1/2 c)	Corn bread (2" sq)	Baked POTATO (1)
POTATOES	Sauteed MUSHROOMS	Garden green salad	Steamed PEAS (1/2 c)
RASPBERRIES	(1/2 c)	LETTUCE (3/4 c)	TOMATO (1)
STRAWBERRIES	French bread (1 sl)	CABBAGE (1/4 c)	Whole wheat bread
SUMMER SQUASH	GREEN BEANS (1/2 c)	BROCCOLI (1/4 c)	(1 sl)
SWEET CORN	Fresh fruit salad	CUCUMBER (1/4 c)	PEACH Cobbler
TOMATOES	CANTALOUPE (1/4 c)	RAW PEAS (1/4 c)	(1 serving)
ZUCCHINI	BLUEBERRIES (1/4 c)	blue cheese	Low fat milk (1 c)
	PEACHES (1/4 c)	dressing (2 T)	
	Low fat milk (1 c)	Low fat milk (1 c)	
		PEACH (1)	

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
CANTALOUPE (1/4)	Scrambled eggs (2)	ZUCCHINI bread (1 sl)	Whole wheat pancakes
BLUEBERRY muffin (1)	with CORN (1/2 c)	Peanut butter (1 T)	(3 small)
Ricotta cheese	CANTALOUPE (1/4)	Low fat milk (1 c)	PEACH & BLUEBERRY SAUCE
(1/4 c)	Bagel (1)	APPLE JUICE (3/4 c)	(1/3 c)
Coffee, tea	Coffee, tea	Coffee, tea	Low fat yogurt (1/2 c)
			Coffee, tea
LUNCH			
Fish filet sandwich	CT-grown salad bar:	Seafood salad(1/2 c)	Steamed clams (10)
(1)	LETTUCE, BROCCOLI,	Stuffed TOMATO (1)	POTATO SALAD (1/2 c)
French fries (sm)	SNOW PEAS, TOMATOES	Rye crackers (3)	GREEN BEAN salad
Low fat milk (1 c)	CAULIFLOWER, ONIONS	CUCUMBER spears	(1/2 c)
	CABBAGE, ETC.	(1/2 c)	Rye bread (2 sl)
Snack:	dressing (2 T)	Low fat milk (1 c)	Low fat milk (1 c)
PEACH (1)	Whole grain bread	Snack:	Snack:
	(2 sl)	BLUEBERRY muffin	PEACH (1)
	Low fat milk (1 c)	(1)	
	Snack:		
	Swiss cheese (1 oz)		
DINNER			
Tabouleh & kidney	Pork chop (4 oz)	BROCCOLI & CAULI-	Hamburger (4 oz) on a
bean salad (3/4 c)	trimmed & braised	FLOWER casserole	roll (1)
SUMMER SQUASH,	Steamed CABBAGE &	with ONION, herbs	TOMATO (1)
MUSHROOM & BROCCOLI	SNOW PEAS (3/4 c)	& cheese (1 c)	CUCUMBER & ONION
stir fry (1 c)	Rice (1/2 c)	Baked ham (2 oz)	salad (1/2 c)
CHERRY TOMATOES	CUCUMBER slices	Whole grain roll (1)	SWEET CORN (2 ears)
(1/2 c)	(1/2 c)	GARDEN SALAD	Butter (2 t)
French bread (1 sl)	Iced tea	(1-1/2 c)	Low fat milk (1 c)
Vanilla pudding		STRAWBERRIES (1/2 c)	
(1/2 c)	Snack:		Snack:
	Low fat milk (1 c)		CANTALOUPE (1/4)
	PEACH (1)		

TABLE A-4.

A PROPOSED MENU

FOR AUGUST

EMPHASIZING

CONNECTICUT-GROWN

FRESH PRODUCE.

SUNDAY

BREAKFAST

CANTALOUPE (1/4)

CORN Pancakes (2)

MAPLE SYRUP (2 T)

Low fat milk (1 c)

Coffee, tea

MONDAY

Granola (1/2 c)

BLUEBERRIES (1/2 c)

Low fat milk (1 c)

Coffee, tea

TUESDAY

Fried egg (1)

Sprouted wheat

toast (2 sl)

PEACH (1)

Coffee, tea

Produce featured:

BASIL

BEANS

BEETS,

BLUEBERRIES

CANTALOUPE,

CARROTS

CELERY,

CUCUMBER

EGGPLANT,

MAPLE SYRUP

MUSHROOMS,

NECTARINES

ONIONS,

PARSLEY

PEACHES

PEARS,

PEPPERS

PLUMS,

POTATOES

SUMMER SQUASH,

SWEET CORN

TOMATOES,

ZUCCHINI

LUNCH

Gazpacho soup (1 c)

TOMATOES, PEPPERS,

ONIONS, CUCUMBERS

Grilled cheese

(1 oz) on whole

wheat bread (2 sl)

Raw CARROT (1)

Tuna Grinder (1/2)

with TOMATO (1/2)

& GREEN PEPPER

(1/4)

Fresh PEACH (1)

Low fat milk (1 c)

Snack:

Low fat milk (1 c)

BLUEBERRY muffin (1)

Pasta salad with

GREEN PEPPER,

CARROTS, CUKES,

MUSHROOMS, RAW

ZUCCHINI (1-1/2 c)

Pickled BEETS (1/2 c)

Rye crackers (2 lg)

Cheddar cheese (1 oz)

Snack:

Low fat milk (1 c)

DINNER

Barbecue chicken

(3-1/2 oz)

GREEN BEANS (1/2 c)

Baked POTATC (1)

Corn Bread (2" sq)

Fresh NECTARINE (1)

Iced tea

EGGPLANT parmesan

(1 c) with TOMATO

PEPPER, MUSHROOM,

ONION, CELERY,

cheese & breadcrumb

SWEET CORN (1 ear)

CUCUMBER salad

(1/2 c)

French bread (1 sl)

Snack:

PLUM (1)

Baked fish (3 oz)

w/ garlic & herbs

Brown rice (1/2 c)

Steamed SUMMER

SQUASH with BASIL

(3/4 c)

TOMATO salad (1/2 c)

Low fat milk (1 c)

Snack:

ZUCCHINI bread

(1 sl)

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

BREAKFAST

Bran flakes (1 oz)
 BLUEBERRIES (1/2 c)
 Orange juice (3/4 c)
 Low fat milk (1 c)
 Coffee, tea

Toasted English
 muffin (1)
 Peanut butter (2 T)
 CANTALOUPE (1/4)
 APPLE JUICE (3/4 c)
 Coffee, tea

Shredded wheat (1)
 PEACH (1)
 Low fat milk (1 c)
 Coffee, tea

Bran muffin (1)
 Ricotta cheese (1/2 c)
 Fruit salad (1/2 c)
 CANTALOUPE
 BLUEBERRIES
 PEACHES
 Coffee, tea

LUNCH

Chicken sandwich
 (2 oz chicken, pita
 bread, GREEN PEPPER
 mayonnaise)
 CUCUMBER (1/2 c)
 Low fat milk (1 c)
 Oatmeal cookie (1)

Thinly sliced
 boiled ham (2 oz)
 Mustard (2 t)
 POTATO salad with
 GREEN PEPPER &
 CELERY (1 c)
 Sesame crackers (4)
 Low fat milk (1 c)
 PLUM (1)

Swiss cheese (1 oz)
 sandwich on rye
 (2 sl) with
 CUCUMBER slices (6)
 & mayonnaise (2 t)
 Raw SUMMER SQUASH
 (1/2 c)
 Low fat milk (1 c)

Clam Chowder (1 c)
 Crackers (1/4 c)
 TOMATO (1)
 Low fat milk (1 c)
 Snack:
 BLUEBERRY muffin (1)

Snack:
 Frozen yogurt cone (1 small)

DINNER

Spaghetti (1 c)
 Fresh TOMATO sauce
 (1/2 c) with
 meatballs (2)
 Grated cheese (2 T)
 GREEN BEANS (1/2 c)
 Raw CARROT (1)
 Italian bread
 (1 sl)
 Snack:
 Fresh PEAR (1)
 Swiss cheese (1 oz)
 PEACH (1)

Chili con carne
 (3/4 c beans & 2 oz
 ground beef) with
 fresh TOMATOES &
 VEGETABLES &
 cheese (1 oz)
 SWEET CORN (1 ear)
 Corn Bread (2" sq)
 TOMATO & PEPPER
 salad (1/2 c)
 Low fat milk (1 c)
 Snack:

Broiled bluefish
 (3 oz)
 Boiled POTATOES (1)
 with PARSLEY
 Steamed ZUCCHINI,
 GREEN PEPPERS, &
 ONION (3/4 c)
 Whole wheat bread
 (1 sl)
 TOMATO (1 sliced)
 CARROT cake (2" sq)
 Iced tea

Pepper steak (4 oz)
 MUSHROOM & rice pilaf
 (1/2 c)
 Steamed CARROTS (1/2 c)
 Marinated EGGPLANT &
 ONION (1/2 c)
 Rye bread (1 sl)
 CANTALOUPE (1/4)
 Low fat milk (1 c)

TABLE A-5.	SUNDAY	MONDAY	TUESDAY
A PROPOSED MENU FOR SEPTEMBER EMPHASIZING CONNECTICUT-GROWN FRESH PRODUCE.	BREAKFAST Cottage cheese omelet with ONION & PEPPER (2 eggs, 1/4 c cheese, 1/4 PEPPER, 1/4 ONION) Bagel (1)	Low fat yogurt (3/4 c) PEACH (1) Whole wheat toast (2 sl) Coffee, tea	Cold granola cereal (1/3 c) PEAR (1) Low fat milk (1 c) Coffee, tea
Produce featured: APPLES	CANTALOUPE (1/4) Coffee, tea		
BASIL	LUNCH		
BEANS,	Garden salad with	Bean tacos (2)	New England clam
BEETS	ROMAINE LETTUCE,	with LETTUCE,	chowder (1 c)
BROCCOLI,	SPINACH, CABBAGE,	TOMATOES, cheese &	Salad (1-1/2 c)
CABBAGE	GREEN PEPPER,	hot sauce	LETTUCE, CUKES,
CANTALOUPE,	CUCUMBER, etc.	CUCUMBER slices	BROCCOLI, CABBAGE
CARROTS	(2 c)	(1/2 c)	Italian dressing
CAULIFLOWER,	MUSHROOMS (1/4 c)	Low fat milk (1 c)	(2 T)
CUCUMBERS	dressing (2 T)		Rye crackers (2)
LETTUCE,	Boiled ham (2 oz)		CANTALOUPE (1/4)
MUSHROOMS	Swiss cheese (1 oz)		
NECTARINES,	Pumpernickel bread		
ONIONS	(1 sl)		
PARSLEY,	RASPBERRIES (1/2 c)		
PEACHES	DINNER		
PEARS	SUCCOTASH (1-1/2 c)	Poached flounder	Ziti (3/4 c)
PEPPERS,	SWEET CORN, LIMAS	(3 oz)	Fresh TOMATO sauce
PLUMS	Cheese biscuits (2)	GREEN BEANS (3/4 c)	(1/2 c) with
POTATOES,	TOMATO (1)	PARSLIED POTATOES (1)	MUSHROOMS & meat-
RASPBERRIES	Low fat milk (1 c)	CHERRY TOMATOES (4)	balls (2)
SPINACH,	Snack:	French bread (2 sl)	Parmesan cheese (1 T)
SUMMER SQUASH	APPLE cake	Low fat milk (1 c)	Steamed ZUCCHINI
SWEET CORN	(2" square)	Snack:	(1/2 c)
TOMATOES		PLUM (1)	Italian bread (1 sl)
ZUCCHINI			Snack:
			Low fat milk (1 c)
			NECTARINE (1)

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
Bran-APPLE muffin (1)	French toast (2 sl)	Cold oat cereal	CORN pancakes (2)
Peanut butter (2 T)	(sprouted wheat	(1 oz)	APPLE butter (1 T)
RASPBERRIES (1/2 c)	bread, 1 egg, 1/4 c	Chopped walnuts	Bacon (2 sl)
Low fat milk (1 c)	milk)	(1/4 c)	Orange juice (3/4 c)
Coffee, tea	PEACH (1)	APPLE (1)	Coffee, tea
	Orange juice (3/4 c)	Low fat milk (1 c)	
	Coffee, tea	Coffee, tea	
LUNCH			
Egg salad sandwich	CT GROWN chef's salad	Cheese grinder with	Tuna (1/2 c) stuffed
with GREEN PEPPER &	LETTUCE (3/4 c), &	roasted PEPPER,	TOMATO (1)
ROMAINE LETTUCE on	MUSHROOMS, CABBAGE,	LETTUCE & TOMATO	Sesame crackers (4)
hard roll	GREEN PEPPER, CUKES,	Raw CARROT (1)	Swiss cheese (1 oz)
Raw BROCCOLI (1/2 c)	CAULIFLOWER (1/4 c	Brownie (1)	Raw SUMMER SQUASH
Low fat yogurt	ea) & TOMATO (1/2)	Iced tea with lemon	(1/2 c)
(1/2 c)	cheese (2 oz), kid-		Low fat milk (1 c)
with PEACH (1)	ney beans (1/4 c),		
	turkey (1 oz),		
	dressing (2 T)		
	Pumpernickel bread		
	(1 sl)		
	Low fat milk (1 c)		
	PLUM (1)		
DINNER			
Roast chicken (3 oz	Lean ground beef	Baked cod (3 oz)	Linguini (1 c)
breast)	burger (4 oz)	with herbs	Fresh PESTO sauce
Cooked BEETS (1/2 c)	TOMATO (1/4)	Steamed CAULIFLOWER	(1/2 c)
CABBAGE salad with	ROMAINE (2 leaves)	(1/2 c)	Steamed BROCCOLI
CARROT, CUKES,	Ketchup (1 T)	Brown rice (1/2 c)	(1/2 c) with
GREEN PEPPER (1/2 c)	Bun (1)	Pickled BEETS (1/2 c)	MUSHROOMS
Baked POTATO (1)	SWEET CORN (2 ears)	Garlic bread (1 sl)	SWEET CORN (1 ear)
Whole wheat bread	Low fat milk (1 c)		RASPBERRIES (1/2 c)
(1 sl)	CANTALOUPE (1/4)	Snack:	Ice cream (1/2 c)
		Low fat milk (1 c)	
Snack:		PLUM (1)	Snack:
Low fat milk (1 c)			Low fat milk (1 c)
CARROT cake (1 sl)			

TABLE A-6.

A PROPOSED MENU

FOR OCTOBER

EMPHASIZING

CONNECTICUT-GROWN

FRESH PRODUCE.

SUNDAY

POTATO pancakes (3)
 APPLE JUICE (3/4 c)
 Low fat milk (1 c)
 Coffee, tea

MONDAY

BREAKFAST

Hot oat cereal (iron
 fortified) (1 c)
 PEAR (1)
 Low fat milk (1 c)
 Orange juice (1/2 c)
 Coffee, tea

TUESDAY

Plain croissant (1)
 Grapefruit juice
 (3/4 c)
 Low fat milk (1 c)
 Coffee, tea

Produce featured:

APPLES

BROCCOLI

CARROTS

CAULIFLOWER

EGGPLANT

LETTUCE

MUSHROOMS

ONIONS

PEARS

PEPPERS

POTATOES

TOMATOES,

WINTER SQUASH

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

LUNCH

Grilled cheese on
 rye sandwich (1)
 with TOMATO slice
 (1/4 c)
 CARROT (1)
 Oatmeal cookie (1)
 Iced tea

Fast food hamburger
 (1)
 French fries (small)
 Low fat milk (1 c)

Snack:

APPLE (1)

Meunster cheese (2 oz)
 in Pita bread (1/2)
 GREEN PEPPER (1/2)
 Raw CAULIFLOWER
 (1/2 c)
 APPLE cake (1 sl)
 Iced tea

DINNER

Black bean soup with
 barley (1 c)
 BROCCOLI & CAULIFLOWER
 au gratin (3/4 c)
 TOMATO salad (1/2 c)
 Whole wheat bread
 (1 sl)
 Snack:
 Low fat milk (1 c)
 APPLE (1)

Fresh TOMATO & VEG
 sauce (GREEN PEPPER,
 MUSHROOM, ONION &
 EGGPLANT) (1/2 c)
 Cheese manicotti (2)
 Parmesan cheese (2 T)
 LETTUCE & ONION salad
 (1 c)
 Italian bread (1 sl)
 Low fat milk (1 c)

Baked chicken
 (3-1/2 oz)
 Baked POTATO (1)
 Baked WINTER SQUASH
 (1/2 c)
 TOMATO & ONION
 slices
 Whole wheat bread
 (2 sl)
 Low fat milk (1 c)

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
Poached egg (1)	PUMPKIN bread (1 sl)	Cold flaked cereal	GREEN PEPPER &
Whole grain toast	Cottage cheese (1/2 c)	(1 oz)	MUSHROOM Omelet
with broiled PEAR	Orange juice (3/4 c)	Raisins (1/4 c)	(2 eggs, 1/4 PEPPER,
slices & cinnamon	Low fat milk (1 c)	APPLE JUICE (3/4 c)	1/4 c MUSHROOMS)
(1)	Coffee, tea	Low fat milk (1 c)	Whole wheat toast
Low fat milk (1 c)		Coffee, tea	(1 sl)
Coffee, tea			PEAR (1)
			Coffee, tea
LUNCH			
Pasta salad	Turkey slices (2 oz)	Chili con carne (1 c)	Garden salad (2 c)
with tuna, BROCCOLI,	POTATO salad (1/2 c)	Bean burrito (1)	LETTUCE, GREEN PEPPER
CARROTS, GREEN	Sesame crackers (4)	Taco chips (1/2 c)	TOMATO, BROCCOLI,
PEPPER & ONION	Swiss cheese (1 oz)	Guacamole dip (1/4 c)	CARROT
(1 c)	APPLE (1)		blue cheese dressing
Rye crackers (4)		Snack:	(2 T)
Low fat milk (1 c)	Low fat milk (1 c)	English muffin (1/2)	Melted Swiss cheese
		APPLE (1)	(1 oz)
			Low fat milk (1 c)
DINNER			
EGGPLANT Parmesan	Stuffed PEPPER (1)	Oriental scallops	Homemade ONION soup
(3/4 c) with	with rice & ground	(1/2 c) with cooked	(1 c)
MUSHROOMS (1/4 c)	beef & TOMATOES	MUSHROOMS	French bread (2 sl)
Dinner roll (1)	Steamed CAULIFLOWER	Rice (3/4 c)	Roast pork (3 oz)
Steamed CARROTS	(1/2 c)	BROCCOLI & cashew	Baked POTATO (1)
(1/2 c)	Oatmeal muffin (1)	stir fry (1/2 c)	TOMATO salad (1/2 c)
Low fat milk (1 c)	Low fat milk (1 c)	Tea	
APPLE crisp (2" sq)	PEAR (1)	Fortune cookie	Snack:
			Low fat milk (1 c)
			APPLE (1)
	Snack:		
	Whole wheat English		
	muffin (1/2)		
	Peanut butter (1 T)		

TABLE A-7.

A PROPOSED MENU

FOR WINTER

(NOVEMBER-APRIL)

EMPHASIZING

CONNECTICUT-GROWN

FRESH PRODUCE.

SUNDAY

Oat & wheat waffles
(2)
Low fat yogurt (1/2 c)
MAPLE SYRUP (2 T)
APPLE JUICE (3/4 c)
Coffee, tea

MONDAY

BREAKFAST

Shredded wheat (1)
Banana (1)
Low fat milk (1 c)
Orange juice (3/4 c)
Coffee, tea

TUESDAY

Poached egg (1)
PUMPKIN bread
(1 1/2" sl)
Grapefruit (1/2)
Low fat milk (1 c)
Coffee, tea

Produce featured:

APPLES

LUNCH

Roast chicken or
turkey (3 oz)
Baked sweet potato (1)
Fresh MUSHROOM saute
(1/3 c)
CABBAGE salad (1/2 c)
Corn bread (2" sq)
Low fat milk (1 c)

Tuna salad sandwich
on rye bread (1)
APPLE (1)
Low fat milk (1 c)
Snack:
Peanut butter (2 T)
on rice cake (1)

Split pea soup with
ONIONS & CARROTS
(1-1/2 c)
Oatmeal bread (2 sl)
PEAR (1)
Low fat milk (1 c)

CABBAGE,

CARROTS

CHARD

KALE

LEEKS

MAPLE SYRUP

MUSHROOMS

ONIONS

PEARS

POTATOES

PUMPKIN

SPROUTS

WINTER SQUASH

Snack:

APPLE (1)

DINNER

Lasagna (3" square)
Italian bread (1 sl)
CARROT sticks
(1 CARROT)

Stir fry pork with
ONIONS (1 c)
Brown rice (1/2 c)
Pineapple chunks
(1/2 c)
Tea

Baked salmon loaf or
meatloaf (3-4 oz)
Steamed KALE (1/2 c)
Baked POTATO (1)
Low fat milk (1 c)
Gingerbread (2" sq)

Snack:

Popcorn

Snack:

Low fat milk (1 c)
Walnuts (2 T)

Snack:

APPLE (1)
Sesame crackers (2)

c=cup, oz=ounce,

sl=slice, sq=square,

T=tablespoon, t=teaspoon

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
BREAKFAST			
Low fat yogurt (1 c)	Hot wheat cereal	Whole wheat toast	Home fried sweet
Cooked dried fruit	(1 c)	(2 sl)	potato (1/2 c)
(1/3 c)	APPLESAUCE (1/2 c)	Peanut butter (1 T)	Low fat cottage cheese
Wheat germ (1/4 c)	Low fat milk (1 c)	Banana (1)	with herbs (1/2 c)
Rye toast (1 sl)	Grapefruit juice	Low fat milk (1 c)	Rye toast (2 sl)
Orange juice (3/4 c)	(1/2 c)	Coffee, tea	Tomato juice (1/2 c)
Coffee, tea	Coffee, tea		Coffee, tea
LUNCH			
Chicken salad in Pita	Salad Bar	Bean burrito (1)	Small hamburger with
bread with SPROUTS	Romaine, broccoli,	Rice (1/2 c)	lettuce & tomato (1)
(1/2 pita, 1/2 c	CARROTS, ONIONS,	COLE SLAW (CABBAGE,	Small vanilla shake (1)
chicken salad, 1/2 c	CABBAGE, pasta salad	CARROTS & ONIONS)	
SPROUTS)	SPROUTS, MUSHROOMS,	(1/2 c)	Snack:
CARROT sticks	blue cheese	Low fat milk (1 c)	PEAR (1)
(1 carrot)	dressing (2 T)		
APPLE cake (2" sq)	Whole grain roll (1)	Snack:	
Low fat milk (1 c)	Low fat milk (1 c)	Grapefruit (1/2)	
Snack:	Snack:		
Tangerine (1)	PEAR (1)		
DINNER			
Baked lentil, rice &	Macaroni & cheese	Baked fish (3 oz)	LEEK, POTATO, & ONION
MUSHROOM casserole	(1 c)	with tarragon	soup (1 c)
with tomato sauce &	Steamed CHARD (2/3 c)	Baked POTATO (1)	Baked stuffed CABBAGE
cheese (1 c)	CARROT & raisin salad	Baked WINTER SQUASH	(2 small)
WINTER SQUASH muffin	(1/2 c)	(1/2 c)	Steamed CARROTS (1/2 c)
(1)	Indian pudding (1/2 c)	French bread (1 sl)	Whole wheat bread
CABBAGE salad (1/2 c)	APPLE JUICE (3/4 c)	APPLE JUICE (3/4 c)	(2 sl)
Baked custard (1/2 c)			Low fat milk (1 c)
Mint tea	Snack:	Snack:	Snack:
	Low fat milk (1 c)	Low fat milk (1 c)	PUMPKIN cookies (2)
Snack:		Oatmeal cookie (1)	
Hot chocolate (1 c)			



University of
Connecticut
Libraries



39153027759093



The Connecticut Agricultural Experiment Station, founded in 1875, is the first experiment station in America. It is chartered by the General Assembly to make scientific inquiries and experiments regarding plants and their pests, insects, soil and water, and to perform analyses for State agencies. The laboratories of the Station are in New Haven and Windsor; its Lockwood Farm is in Hamden. Single copies of bulletins are available free upon request to Publications; Box 1106; New Haven, Connecticut 06504.

ISSN 0097-0905

